Thinking about our Smokehouse Brunch? served Saturdays and Sundays 10am - 2pm

<u>APPIES</u>



Flatbread & Dip ~18 smoked cream cheese and gouda dip, Goose flatbread

Pound of Wings ~ 18 The Works ~ House Fresno Hot Sauce ~ Fresno & Blue Cheese ~ Thai Honey Garlic ~ Salt & Pepper Add: Garlic aioli, Fresno aioli, buttermilk ranch, blue cheese +1.5

Fish Sticks ~14 beer battered local cod; smoked tomato tartar Add house cut fries +6 = Fish 'n Chips Baked Prawns & Chorizo ~18

Cast iron baked, smoked garlic, olives, feta, tomato sauce, toasted garlic house bread

SOUPS, SALADS & POTATOES

Cream of Mushroom or Soup of the Day ~ cup 8 ~ bowl 12 add our house baked Goose bun & butter +2

Beets and Goat Cheese ~17 arugula, maple-balsamic dressing, pickled red onions, candied pecans

Mixed Greens ~ starter 10 ~ full 15 cherry tomatoes, corn, dried cranberries, pumpkin seeds, honey-citrus vinaigrette

ADD to your SALAD: smoked chicken or pulled pork or Goose back bacon or whole avocado +6 ~sautéed garlic prawns +9

Garlic Fries ~11 House fries tossed in garlic butter & smoked garlic, garlic aioli for dipping

Tater Tot Poutine ~14.5 tater tots, rich beef gravy, cheese curds

Classic Poutine Regular ~13 Large ~18 House cut fries, rich beef gravy, cheese curds

Dirty Tots ~15.5 potato taters with jalapeños, bell peppers, Cajun spices, scallions & cheddar, topped with Fresno aioli & avocado ranch

ADD to Poutines or Tots: pulled pork **or** smoked beef **or** smoked chicken **+6** ~sautéed garlic prawns **+9**

<u>PIZZA</u>

Margherita ~16.5 tomatoes, mozzarella, basil oil, tomato sauce

Mushroom and Goat Cheese ~19 caramelized onion, crispy sage, mozzarella, basil-pesto base

Smoked Meat Lover's ~20 Goose smoked back bacon, house sausage, smoked beef, mozzarella, tomato sauce

Fresno Chicken ~19 smoked chicken, house hot sauce, corn, mozzarella, avocado ranch



<u>It Takes 2 Hands</u> (Smoked Sandwiches & Burgers on our fresh house baked bun) Served with: Cup of Soup or House Cut Fries or Coleslaw Sub in Mixed Greens +3.5 or Tater tots +2

Beef Burger ~18.5

Certified Angus beef burger, lettuce, tomato, aioli ADD: Goose back bacon +3 ~ cheddar +2 ~ mushrooms +2 ~ pulled pork +6

Smoked Chicken Club ~18 smokehouse chicken, Goose back bacon, lettuce, tomato, avocado ranch

Smoked Beef Sandwich ~19

smoked beef, Stilton aioli, balsamic BBQ sauce, arugula, pickled onions

Garden Burger ~17

House made veggie patty, cheddar, lettuce, tomato, red pepper relish, aioli

Pulled Pork Sandwich ~17 smoked pulled pork, aioli, coleslaw, Goose BBQ sauce

Fried Chicken Sandwich ~20

buttermilk marinated and fried chicken breast, Fresno aioli, lettuce, tomato and house pickles

ADDITIONAL SIDES

Crooked Corn Bread +3.5 Slow Baked Beans +4.5 Creamy Coleslaw +3.5 Honey Roasted Carrots +4.5 Side of Mac 'N Cheese +7 Butter Roasted Mushrooms +4.5 Cider Roasted Beets +4.5

Fork & Knife Meals

 $Mac\,{}^{\bullet}\!N\,Cheese$ ~16 $\,$ Goose garlic toast +4 $\,$

Pork Ribs Dinner 30 ~ extra rack of ribs 17

brined, rubbed & smoked baby back pork ribs finished with Goose apple BBQ sauce.

Smoked Chicken Thigh Dinner 3 piece 30 ~ 2 piece 23

brined & smoked bone in thighs.

Fried Chicken Dinner 3 piece 33 ~ 2 piece 26

Brined, dusted and fried bone in chicken thigh

Feeling Hungry??

Pork Platter 58 2 smoked rib racks, ½ pound pulled pork

Chicken Platter 70 4 smoked & 4 fried chicken thighs

 Full House Platter
 150

 2 smoked rib racks, 1 pound of pulled pork, 4 smoked thighs, 4 fried chicken, 1 pound of wings with choice of sauce

ABOVE DINNERS & PLATTERS come with Smokehouse Sides or Goose Sides, want both +10

<u>Smokehouse Sides</u> - slow baked beans, coleslaw and cornbread <u>Goose Sides</u> - cider roasted beets, honey roasted carrots and cornbread

<u>ADD ONS</u>

Garlic Aioli +1.5 Stilton Aioli +1.5 Fresno Aioli +1.5 Goose Mustard +2 Garlic Toast +4 Goose Bread & Butter +2 House Cut Fries +6